

decarli

December 5, 2018

SHIGOKU OYSTERS ON THE HALF SHELL

prosecco mignonette	three/10	six/17	dozen/32	
SOUP	cannellini beans, kale, onions, gremolata, roasted vegetable broth, garlic croutons			8
POLENTA FRIES	gorgonzola butter			8.5
HOUSE-CURED OLIVES	citrus, herbs + garlic			8
CAZUELA	caramelized onions, goat cheese, olive tapenade, crostini			12
MUSSELS	fennel, saffron cream, pernod, grilled bread			15
GRILLED OCTOPUS	frisee, marble potato, red bell pepper, olives, preserved lemon			16
STEAK TARTARE	raw + cured egg yolk, fried capers, dijon, shallots, fine herbs			15
CHICKEN LIVER TERRINE	blackberry gelee, crostini			12
BRUSCHETTA	pickled beets, beet greens, whipped ricotta / shaved beef, fontina, chives / eggplant caponata			11
HOUSE-MADE CHARCUTERIE	lamb coppa, lonza, pork rilette, chicken liver mousse, dill pickles, house mustard, pickled blackberries, crostini			18
PIZZETTA	tomato sauce, roasted tomato, mozzarella, roasted garlic, basil			14
PIZZETTA	speck, caramelized onions, fontina, arugula, grana padano			16
PIZZETTA	taleggio, broccolini, grana padano, garlic, sage cream			16

MIXED GREEN	pickled red onion, fine herbs, balsamic + extra virgin olive oil			8.5
CAESAR*	baby kale mix, grana padano, cured egg yolk, croutons			9
BEET	winter citrus, watercress, hazelnuts, ricotta salata, oregano, sherry vin			9
ROASTED PEAR	belgian endive, spiced walnuts, honey + champagne vin			9.5

GARGANELLI	20			
duck ragu, orange, mint, pecorino toscano				
CANNOLICCHI	20			
fennel sausage, butternut squash, spinach, garlic, sage, pine nuts				
RICOTTA GNOCCHI	19			
wild mushrooms, kale, parsley, tarragon, garlic breadcrumbs				
BUCATINI	21			
octopus, pancetta, leek, garlic, red chili flake, parsley, bottarga				
BEEF SHORTRIBS	29			
braised with espresso + dried prunes, creamy spaetzle, gremolata, fresh horseradish				
PAN-ROASTED BRICK CHICKEN	25			
broccolini, cipollini, sunchoke, gremolata, mustard sugo				
GRILLED HANGER STEAK	32			
wild mushroom ragu, arugula, lemon, grilled country bread, aged balsamic				
GRILLED WHOLE BRANZINO	30			
fennel, marble potato, oregano, bell pepper, capers, olives, parsley, grilled lemon				

20% gratuity on parties of 6 or more corkage fee \$15/bottle \$30/magnum

*Contains unpasteurized egg. Eating undercooked or raw meat or seafood may cause illness